

Savanha Chardonnay 2007

Rich aromas of citrus follow through to a well-structured palate with subliminal oak-derived notes.

Serve with pan fried salmon in a lemon butter sauce.

variety : Chardonnay | 100% Chardonnay

winery : Savanha

winemaker : Anton Swarts and Frans Smit

wine of origin : Western Cape

analysis : alc : 13.67 % vol rs : 4.2 g/l pH : 3.40 ta : 5.5 g/l

type : White **style :** Dry **body :** Light **taste :** Fruity wooded

pack : Bottle **closure :** Cork

ageing : Enjoy now, or within 2 years of harvest.

in the vineyard : Climate

Average temperature: Winter 10Â°C; Summer 28Â°C

Annual rainfall: 650 mm

Proximity to ocean: 80-150 km

Soil

Alluvial, Silty Dundee, Tukulu and Oak Leaf

Viticulture

Trellised and bushvines aged 6-12 years yielded the grapes for this wine. The vines received supplementary drip irrigation and produced 10-14 tons per hectare.

about the harvest: Grapes were harvested at 22Â°-24Â° Balling

in the cellar : After harvesting the grapes were gently crushed, de-stemmed and pressed. The juice was fermented in stainless steel tanks until dry, and then blended. Maturation occurred on the fine lees for two months prior to racking, stabilisation and bottling.

